

**THAT WHICH IS CLAIMED:**

1. A baking apparatus, comprising:  
an outer pan having a first bottom and at least one side extending upward from said first bottom; and  
an inner pan having a second bottom and at least one side extending upward from said second bottom, said inner pan disposed entirely within said outer pan and said inner pan adapted to receive a springform pan.
2. The baking apparatus of Claim 1, wherein said outer and inner pans are substantially concentric.
3. The baking apparatus of Claim 1, wherein said outer and inner pans are substantially circular.
4. The baking apparatus of Claim 1, wherein said at least one side of said outer pan defines an outer perimeter and said at least one side of said inner pan defines an inner perimeter.
5. The baking apparatus of Claim 4, wherein said inner perimeter has a diameter of about six to ten inches.
6. The baking apparatus of Claim 1, wherein said inner and outer pans cooperate to form an area between said inner and outer pans, said area being adapted to hold a liquid.
7. The baking apparatus of Claim 6, wherein said area between said inner and outer pans is substantially watertight.

8. The baking apparatus of Claim 1, wherein said inner pan is adapted such that an inner edge of said springform pan fits relatively snugly against said at least one side of said inner pan.

9. The baking apparatus of Claim 1, wherein said inner pan and outer pan comprise different portions of a single piece of contiguous material.

10. A baking apparatus comprising:  
an inner reservoir that is dimensioned to receive a springform pan; and  
an outer reservoir that extends adjacent said inner reservoir, said outer reservoir being substantially watertight.

11. The baking apparatus of Claim 10, wherein said outer reservoir defines a bottom, an inner barrier, and an outer barrier, said inner and outer barriers extending upward from said bottom, and wherein further said inner barrier, said outer barrier and said bottom cooperate to form a watertight pan that defines an interior portion and an upper opening; said pan being adapted to receive a liquid through said upper opening and to hold said liquid within said interior portion.

12. The baking apparatus of Claim 11, wherein said outer barrier extends substantially along an outer perimeter of said bottom.

13. The baking apparatus of Claim 12, wherein said inner barrier is disposed within said outer perimeter of said bottom.

14. The baking apparatus of Claim 10, wherein said inner reservoir is substantially circular and has a diameter of about six to ten inches.

15. The baking apparatus of Claim 10, wherein said inner and outer reservoirs share a common bottom.

16. A baking apparatus comprising:  
a bottom portion;  
an outer barrier extending upwardly from said bottom portion, said outer barrier defining an outer perimeter;  
an inner barrier extending upwardly from said bottom portion, said inner barrier being disposed within said outer perimeter, and said inner barrier cooperating with said outer barrier and said bottom portion to form a substantially watertight reservoir, said inner barrier defining an interior portion;  
a food item receiving member disposed within said interior portion, said food item receiving member being adapted for supporting a food item while: (A) said food item is being cooked; and (B) said food item is substantially surrounded by said substantially watertight reservoir.

17. The baking apparatus of Claim 16, wherein said bottom portion is a first bottom portion and said food receiving member comprises a second bottom portion that is adapted to be selectively detached from said baking apparatus.

18. The baking apparatus of Claim 16, wherein a plurality of inwardly projecting annular flanges are disposed adjacent said inner barrier to support said food item receiving member.

19. The baking apparatus of Claim 16, wherein an inwardly projecting lip is disposed adjacent said inner barrier to support said food item receiving member.

20. A method of baking a cheesecake batter, said method comprising the steps of:

transferring said batter to a springform pan;

placing said springform in a baking apparatus that comprises:

an outer pan; and

an inner pan disposed entirely in said outer pan such that a watertight reservoir is disposed between said inner and outer pans, said inner pan dimensioned to receive said springform pan;

adding a liquid to said watertight reservoir; and

placing said baking apparatus into an oven.